



DINNER

Menu



www.burgundyrestaurant.co.za
028 312 2800



STARTERS | SMALL PLATES | PLATTERS

- V • Tomato & Barley Soup with sour cream | seed loaf **R95**
- Creamy abalone with sage and coconut jasmine rice **R160**
- Tiger prawn tempura with Black bean chilli mayonnaise and sweet soya sauce reduction **R175**
- Burgundy Fish Cakes with a sweet chilli mayonnaise and a side salad **R135**
- Springbok carpaccio with rocket, crispy capers, Gruberg shavings and cream cheese **R155**
- Bobotie Springrolls (2) with an asian dressing **R145**
- Kleinrivier Grüberg Cheese Croquettes (3) **R145**
- V • Classic Caprese with bocconcini balls **R155**



- V • **Vegan tasting platter** | Serves two **R295**
A selection of olives, marinated Artichokes, Falafel, Mung bean slider, pickled tomato, marinated baby mushrooms, fresh ciabatta and a vegan chilli mayo dip
- **Tapas tasting platter** | Serves two **R385**
A selection of olives, Artichokes, haloumi, croquette, feta, pickled tomato, marinated baby mushrooms, ham, springbok carpaccio, salami and fresh ciabatta
- **Cheese Platter** **R245**
4 South African Cheeses, a Grüberg Croquette, crackers and preserves



SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice, pickled tomato & stem brocoli **R320**
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips **R110 | R220**
- Fresh **Mussels**, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta **R110 | R205**
- Fresh local **Line Fish** with parsley flavoured crushed potato, fresh salsa, grilled vegetables and a creamy lemon butter sauce **R285**
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R365**
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad **R175**
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R255**
 - Add prawns - each **R40**
- **Seafood platter** with Prawns (4), Fishcakes (3), Calamari tubes (120g), steamed Mussels, grilled or beer batter Hake, served with chips, jasmine rice and tartar sauce **R590**
 - Add a portion Line fish 230g **R135**



FROM THE GRILL (choice of one side)

- A-grade **Beef fillet** (pepper crust or basting)

150g	R240
300g	R395
300g	R420
600g	R320
500g	R295
- Fillet **Béarnaise**
- Succulent **Pork spare ribs**
- Lamb **"Soutribbetjies"**

Sides

each **R45**

onion rings | chips | potato wedges | grilled vegetables | green salad

Sauces

each **R45**

creamy mushroom | green peppercorn | hollandaise | peri peri

BURGERS | 180g patties

Delicious homemade burgers with crispy chips..

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| V • | Vegan Mung bean burger with pickled tomato | R155 |
| • | Cheese Beef burger | R165 |
| • | Chicken Schnitzel burger with mushroom sauce | R195 |
| • | Full house burger with cheese, bacon & basil pesto | R195 |

MEAT AND POULTRY

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| • | Chicken schnitzel with chips, salad and a creamy mushroom sauce | R225 |
| V • | Bobotie (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables | R225 |
| • | Ostrich fillet 220g served with potato & butternut croquette, grilled vegetables and a port reduction | R265 |
| • | Spicy Chicken wings , (500g) served with crispy potato wedges and a creamy mushroom sauce | R175 |



PASTA choice of penne, linguini

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| • | Creamy seafood pasta with mussels, calamari, prawns and a red pepper cashew nut pesto | R265 |
| • | Creamy Chicken liver & chilli pasta | R215 |
| V • | Gnocchi with baby spinach, baby peas, basil pesto and sprinkled with crispy onion and Grüberg cheese | R245 |
| • | Asian Prawn stir fry, served with noodles, sesame, teriyaki, greens and toasted peanuts | R275 |



DESSERTS

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| • | Lemon Meringue | R75 |
| • | Creamy New York style cheese cake | R75 |
| • | Vanilla pod crème brûlée | R85 |
| • | Cape date pudding with salted caramel | R95 |
| • | Luxury chocolate mousse tart | R95 |
| • | Apple & Almond crumble with marinated berries | R85 |
| • | Dom Pedro's (ask your waiter) | |

TRY THE FAMOUS <i>"Springbokkie"</i>		Single	R30
		Double	R50
BURGUNDY COCKTAILS			
Pink Gintail			R95
Ice blended with strawberries, topped with double Gordons gin and pink tonic.			
BoB8i			R98
Bobbejaan herbal liqueur with grapefruit tonic, orange & fresh rosemary			
Strawberry Daiquiri			R115
Blended strawberries, ice, double Bacardi and grenadine			
Aperol Spritz			R110
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.			
Espresso Vodka Martini			R95
A new contemporary mix with Skyy vodka, Frangelico and Kahlúa, shaken up with a shot of espresso			
Margarita			R105
Tequila, orange liqueur and fresh lime			
Piña Colada			R98
A Classic blend of coconut cream, pineapple, rum and ice			
Mojito			R95
Rum, mint, fresh lime juice, topped with soda water			
Rooibos Royal			R125
MCC Brut, Rooibos aperitif			
Long Island ice tea			R115
The classic version with all the favourites and topped with Coca Cola			
Bloody Mary			R55
Rock Shandy			R65
Steelworks			R70

BEVERAGES

Cortado	R38
Filter coffee	R28 Large R35
Cappuccino	R40 Large R45
Café Latte, Red Cappuccino	R42
Espresso / Decaf espresso	R24
Double espresso	R28
Chococino	R44
Americano	R30 Large R36
Hot chocolate, Milo	R42
Rooibos tea, Five Roses	R25
English Breakfast tea, Earl Grey	R28
Camomile, Green tea	R28

SOFT DRINKS

Juices: Ask your waiter	R32
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic	(200ml) R27
Tomato Cocktail	(300ml) R38
Red Bull	R40
Soft Drinks	(300ml) R34
Ice Tea (lemon or peach)	(300ml) R38
Red Grapetiser, Appletiser	(300ml) R42
Cordials	R10
Sparkling or Still water	(500ml) R28
Sparkling or Still water	(1lt) R45

BRANDIES

Wildebееst	R28
Wildebееst VS	R40
KWV 10	R34
Van Ryn 12	R55
WHISKY	
Bells, J&B	R26
Jameson's	R38
Jack Daniels	R37
Johnny Walker Black	R45
Glenmorangie (Single Malt)	R55

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Six Dogs - Blue	R40
Gordon's	R22
Cruxland	R35
Inverroche - Amber	R38
VODKA	
SKYY	R28
Count Pushkin	R24
RUM	
Captain Morgan	R24
Spiced Gold	R24
Bacardi	R22

BEERS

Draught Beer

Devil's Peak Lager		300ml	R36
		500ml	R60
Stella Artois Draught		300ml	R40
		500ml	R65
Old Harbour Craft beer		300ml	R40
		500ml	R65
Bezwill Pale Wolf		440ml	R62

OTHER BEERS

Heineken	R36	Corona Cero	R36
Devils Peak Zero	R36	Corona	R36
Black label	R30	Savanna Dry, Light, Lemon	R42
Windhoek Draught (440ml)	R45	Flying Fish Lemon	R42
Castle double malt	R32	Brutal Fruit Litchi Seche	R40

HOUSE WINE

White	500ml / 1000ml	R95 R190
Red	500ml / 1000ml	R95 R190

WHITE WINE SELECTION

Escape Sauvignon Blanc	R270 R65
Gabrielskloof Sauvignon Blanc	R225 R58
Bouchard Finlayson Blanc de Mer	R235
Bouchard Finlayson Sans Barrique Chardonnay	R295 R75
Ataraxia Chardonnay	R665
Hamilton Russell Chardonnay	R1150
Creation Chenin Blanc	R450 R115
Beaumont Chenin Blanc	R330 R82
Wildeckrans Chenin Blanc	R255

ROSE

Hermanuspietersfontein Bloos	R265 R67
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MCC | BUBBLY SELECTION

Domaine des Dieux Rose of Sharon 2016	R625
Benguela Cove Brut	R385 R96
Kloovenburg Grenache Brut Rosé	R265 R66

RED WINE SELECTION

Alvi's Driff 221 Pinotage	R275 R68
Southern Right Pinotage	R645
Arendskloof Shiraz	R285
Gabrielskloof Syrah	R295 R74
Seven Springs Pinot Noir	R385 R96
Ataraxia Pinot Noir	R665
Bouchard Finlayson Galpin Peak Pinot Noir	R835
Hermanuspietersfontein Posmeester	R275 R68
Vergelegen Mill Race	R375
Stettyn Cabernet Sauvignon	R195 R48
Villion Cabernet Sauvignon	R425
Creation Syrah Grenache	R445
Wildeckrans Barrel Select Cape Blend	R645
Beaumont Mourvèdre	R655

Corkage	R70
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SPECIAL BRANDY AND WHISKY

Glenmorangie Single malt	R55
Hennessy Cognac	R50
Van Ryn 12 Brandy	R55
Wildebeest Kamoeffleer VS	R40
Bisquit & Dubouché VSOP	R60

LIQUEUR SELECTION

Peppermint	R24	Amarula	R32
Jägermeister	R26	Cointreau	R32
Bobbejaan	R28	Grappa	R35
EL Jimador Tequila	R32	Kahlúa	R32
Frangelico	R32	Old Brown sherry	R35 (50ml)